

SETTING THE TABLE

THE BLUE CHEESE POTATO CHIPS 9

SHINER BOCK CHEDDAR SOUP 10
White Cheddar, Broccoli, Carrots

ABACUS LOBSTER “SHOOTERS” 12
Red Chile–Coconut Sake

SOUTH TEXAS VENISON CHILI 13
Smoke Cheddar, Sour Cream, Corn Chips

PRINCE EDWARD ISLAND MUSSELS 17
Bacon Lardons, Venison Sausage, Mustard Seeds, Witbier,
Grilled Baguette

FRIED TEXAS BOB WHITE QUAIL KNOTS 19
Blue Cheese Crema, Spicy Buffalo Sauce

GULF CRAB CAKES 19
Pickled Green Tomato, Cajun Spice Aioli

FROM THE FIELD

THE WEDGE 10
Nueske’s Bacon, Blue Cheese, Onion Ring

MELON SALAD 10
Cotija Cheese, Spicy Cilantro Vinaigrette

SPINACH SALAD 12
Feta Cheese, Red Onion, Spicy Candied Pecans,
Prickly Pear Cactus Vinaigrette

PROFOUND FARMS CAESAR SALAD 14
Heirloom Baby Tomatoes, White Anchovies, Parmesan Cracker

ADD CHICKEN +5 / SHRIMP OR SALMON +8

BACKYARD FARE

LATE SUMMER SQUASH ANGEL HAIR PASTA 13
Mushrooms, Parmesan, Lemon Caper Basil Vinaigrette

PAN SEARED SCOTTISH SALMON 18
Garlic Broccolini, Lemon Herbed Butter

HARDWOOD GRILLED PORK TENDERLOIN 18
Jalapeño Charred Corn, Texas Peach BBQ Sauce

SWEET CHILI RUBBED ROTISSERIE CHICKEN 18
Garlic Roasted Vegetables, Honey BBQ

PAN ROASTED GULF REDFISH OSCAR 25
Asparagus, Lump Crab, Fresno Chili Fluid Gel, Pernod Hollandaise

FILET MIGNON 26
Crispy Ranch Brussels Sprouts, Marsala Demi–Glaze

GRILLED CERVENA VENISON 24
Charred Corn, Jalapeño Cheddar Grits, Pickled Red Onions,
Lavender Honey Butter

SLOW SMOKED BABY BACK RIBS 26 / 34
Baked Sweet Potato, Cinnamon Butter, Ancho BBQ

CAMPFIRE RIBEYE 45
Coal Charred 28 Day Dry Aged 18 oz Ribeye, Deja Vu Sauce

CHAD BOWDEN, EXECUTIVE CHEF
CRAIG SHINN, EXECUTIVE SOUS CHEF



TONY’S CORNER

HAMACHI SASHIMI / 14
Togarashi, Fresh Jalapeño
Yuzu Vinaigrette

SUNSHINE ROLL / 13
Spicy Salmon, Avocado,
Topped with Salmon, Blood Orange

FAVORITE ROLL / 16
Crab, Shrimp,
Cream Cheese, Avocado

PICASSO ROLL / 17
Spicy Tuna, Roasted Pineapple,
Salmon, Avocado

CAST IRON SIDES

TRUFFLE FRIES / 5

GARLIC WHIPPERS / 5

CORIANDER GLAZED
CARROTS / 5

SWEET POTATO / 5

JALAPEÑO
CHARRED CORN / 5

CRISPY RANCH
BRUSSELS SPROUTS / 8

MAC ‘N CHEESE,
AGED GOUDA, HAM / 8

ROASTED
SEASONAL VEGGIES / 8

DESSERT

LEMON MERINGUE
CRÈME BRÛLÉE / 5
Candied Limes, Lemons

PEANUT BUTTER
MOUSSE, CHOCOLATE
CHEESECAKE / 5
Texas Peanut Brittle

Warning: Consuming Raw or Undercooked Meat,
Poultry, Seafood, Shellfish & Eggs May
Increase the Risk of Food Borne Related Illness.

PLEASE LET YOUR SERVER
KNOW OF ANY ALLERGIES OR
DIETARY RESTRICTIONS.